

## ENOFORUM 2013

For three days, Arezzo became the capital of European viticulture: in fact, its Trade Fair and Congress Centre hosted the eighth edition of Enoforum, a technical-scientific congress dedicated to innovation in viticulture and oenology, from 7 to 9 May. **A thousand technicians, researchers and suppliers** were able to take advantage of a vast range of content, with **100 oral presentations** scheduled in two conference halls operating simultaneously and **dozens of posters** to complete the review of the results of public and private research in recent years.

In addition, congress participants were able to visit **exhibition stands**, take part in **guided tastings** and, above all, compare notes and make contacts with other professionals in the sector.

“Enoforum is inspired by Anglo-Saxon congress models, creating the conditions for a real exchange of technical information.” – explains Gianni Trioli, President of Vinidea srl, the company organising the event – “The formula combines the advantages of the congress with those of the exhibition fair, creating a virtuous mechanism in which the various players in the supply chain find in Enoforum a unique and mutually beneficial opportunity: wine-producing technicians have access to an almost exhaustive review of world innovation, researchers find a context where they can make their work known even outside the academic circuit, and supplier companies can enhance their research and development efforts.”

Confirming the validity of the formula, in little more than ten years Enoforum has become Europe's most important technical-scientific conference for the wine sector. Federico Castellucci, Director General of the OIV, which has sponsored Enoforum for four consecutive editions and also organises a highly prestigious world scientific congress every year, expressed words of praise for the event at the end of his introductory speech that kicked off the event.

The opening seminar by Maret du Toit, Director of the Department of Viticulture and Enology and the Institute of Wine Biotechnology at the University of Stellenbosch, South Africa, offered a thorough review of the knowledge and techniques that today make it possible to manage the microflora of wine in a way that not only prevents organoleptic defects but also promotes the formation of a specific aromatic bouquet in the wine.

A succession of lectures followed one after the other in the two halls, some on the development of new application technologies, some on public research activities, the latter being selected by an International Scientific Committee consisting of no less than 66 Italian, European and non-European figures. The selection of the oral presentations at Enoforum coincides with the first selection phase of the SIVE Research for Development Awards.

"The SIVE awards are now two: in addition to the G. Versini prize, reserved for Italian researchers and now in its fourth edition, this year we have added the SIVE International Prize, which is open to researchers from all over the world," explains Prof. Emilio Celotti, President of the Italian Society of Viticulture and Oenology (SIVE), which collaborates in the organisation of Enoforum. 'In 2012 we received 58 nominations for the International Prize and 38 for the Versini Prize, a very high number especially considering the fact that the Prize was up until now unknown abroad'.

The Scientific Committee selected some 20 entries for each award, which were presented orally at Enoforum. These works are judged by the technicians for their relevance to production and by the Scientific Committee for their scientific value, and the winners received a research grant of € 7,500. We feel that the Awards are a valuable tool for promoting dialogue between research and production, which is one of the aims of SIVE<sup>1</sup>.

Also noteworthy was the closing seminar, held by Leigh Francis of the Australian Wine Research Institute, on the connection between wine's organoleptic properties and chemical composition, with particular reference to taste differences between Western and Eastern consumers.

All Enoforum lectures were video and audio-recorded and will be published in the internet magazine Infowine ([www.infowine.com](http://www.infowine.com)).